PRODUCT DESCRIPTION SHEET

**Whirlpool**
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First-Last.... shelf positions

1. Control panel
2. Cooling fan* (not visible)
3. Top heating element
4. Oven light
5. Bottom heating element (not visible)
6. Door hinge
7. Oven door

Last

First

N.B.: The cooling fan switches on only when the oven has reached a certain temperature. After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.
Important: An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house. Code N° 4819 310 39186.
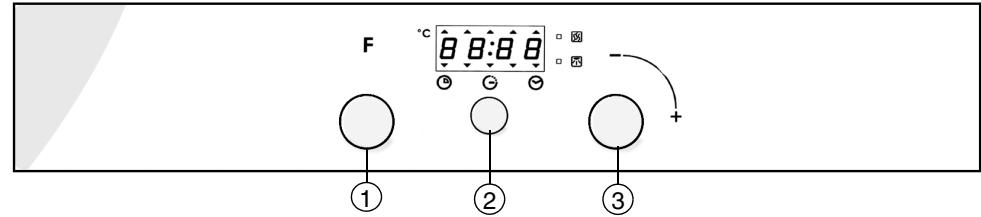
1. Selector knob: to choose the oven functions.

2. Button to select and confirm the different operations (operate by single presses only).

3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures, the power levels and the cooking times (Function **P**).

ACCESSORY
(Depending on the model)   • Grid

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	**OVEN OFF**	-	-
☼	**OVEN LIGHT**	-	**To switch on the oven light.**
≋	**MLTF (Heat Maintenance)**	35C	**To keep a constant temperature, either 35°C or 60°C.**
☐	**BOTTOM HEATING**	-	**To use the last 10-15 minutes of cooking time.**
☐	**STATIC**	200C	**To cook food at one shelf level. Preheating.**
☷	**GRILL**	3	**To grill small pieces of meat, toast, etc....**

STARTING THE OVEN
When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "StOP".*

To start the oven:
• turn **knob 1** to "**0**".
• press **button 2**. *The display shows "--:--".*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton	▭	X	2	200	60 - 80
Roast (Veal, Pork, Beef) (kg. 1)	▭	X	2	200	70 - 90
Chicken, Rabbit, Duck	▭	X	2	200	70 - 80
Turkey (kg. 6) + level. 3 browning	▭	X	1	200	160 - 180
Goose (2 Kg)	▭	X	2	200	120 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout	▭	X	2	200	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod	▭	X	2	200	45 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers	▭	X	2	190	35 - 45
Stuffed tomatoes	▭	X	2	200	50 - 55
Baked potatoes	▭	X	2	200	40 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)	▭	X	2	200	35 - 45

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Toasts	▥	X	5	4	2 - 35
Pork chops (N° 4)	▥	X	5	3	30 - 35
Sausages	▥	X	5	3	30 - 35
Bacon rasher	▥	X	5	4	10 - 15
English breakfast	▥	X	5	3	30 - 40
Spits	▥	X	5	3	25 - 35

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)	▭	X	2	160	30 - 40
Filled pies (with cheese)	▭	-	2	180	90 - 95
Tarts	▭	X	2	180	25 - 35
Apple strudel	▭	X	2	200	40 - 45
Biscuits	▭	X	2	180	20 - 30
Cream puffs	▭	X	2 - 4	190	25 - 35
Savoury Pies	▭	X	2	200	50 - 55
Lasagne	▭	X	2	200	45 - 55
Filled fruit pies e.g. Pineapple, Peach	▭	X	2	200	35 - 45
Meringues	▭	X	2	90	120 - 150
Vol-au-vents	▭	X	2	200	15 - 25
Soufflés	▭	X	2	190	30 - 40